



BUSINESS LUNCH

With salad, water and coffee (Espresso or Macchiato).

You are welcome to choose between the daily dishes.

Without coffee	17
With coffee	17.5



Groundhog day.

Would you like to receive our business menu every day? Then please leave us your e-mail address. We would be happy to send it to you in the morning.



COSMO. SHARE THE MOMENT. SHARE THE TASTE.

The COSMO is the perfect place to share delightful moments with those you feel close to. Our concept of "sharing" perfectly emphasises this aspect: can there be anything nicer than to share good food and embark on a culinary journey together? We serve our sharing-meals in a manner that enables everybody sitting at the table to try and eat them. We always try to use local ingredients. If necessary, ingredients from the EU and non-EU are used.

V:
G:
L:
-C°:

CONTAINS VEGETARIAN PRODUCTS
CONTAINS GLUTEN FREE PRODUCTS
CONTAINS LACTOSE FREE PRODUCTS
DEEP FROZEN PRODUCTS MIGHT BE USED

SMALL APPETIZERS

WAGYU KNUCKLE CARPACCIO 20
Roasted cashews | South-tyrolean shiitake mushrooms | Schwarzenstein cheese | Strawberries LG

WILD PRAWN 15
Panko crusted | Mango chutney | Buffalo mozzarella

CHERRY TOMATO TARTARE VEGAN 13
Basil | Tropea onion gel | Avocado sauce LGV

PULLED SMOKED BEEF 15
Tacos | Coleslaw | Philadelphia | Taggiasca olives

DAILY DISHES

GRATINATED CHEESE CANNELLONI 16
Tomatoconcassé | Basil oil | Taggiasca olives V

MEZZE MANICHE - PASTA 16
Tuna | Coconut milk | Snow peas L

STARTERS

RISOTTO ACQUARELLO 18.5
Black currant | Red shrimps | Mango | Pistachio G

CHESTNUT CREAM SOUP 11
Bruschetta | Guanciale bacon

MAIN COURSES

ROASTBEEF STEAK 29
Pumpkin-rosemary cream | Potatoes | Thyme sauce G

GRILLED PIKEPERCH FILLET 30
Celery cream | Vegetables | Chorizo Gremolata G

VEAL MEDAILLONS 29
Vegetables crust | Potato crust | Green pepper sauce

SWORD FISH MEDAILLON 28
Coriander | Lime | Grilled avocado | Bio mozzarella G

COLD MAIN COURSES

AUTUMN SALADS 20
Grilled veal strips | Apple kaki | Chestnut praline Almonds G

FRIED CHAMPIGNON 18
Remolade sauce | Salads | Vegetables carpaccio LV

DESSERTS

DESSERT starting at 3.5
From the showcase

Tiramisú
Bobby's white Sacher
Cheesecake
Chocolate mousse